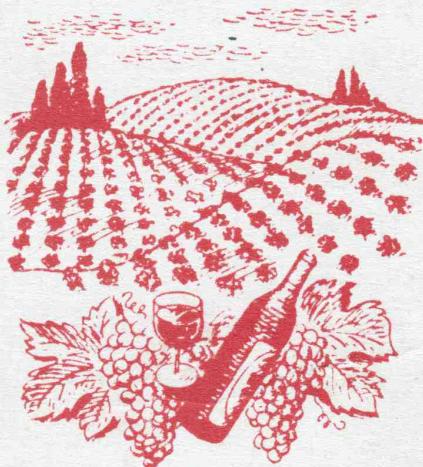


# INFORMATION ON WINES



AVAILABLE AT STATE STORES  
OF THE  
VIRGINIA ALCOHOLIC BEVERAGE  
CONTROL BOARD

# WINE TERMS

**WINE** . . . is the naturally fermented juice of fresh, ripe grapes, fruits and berries. (Non-grape wines must state on their label the fruits or berries from which they are made.)

Wine is a product of Nature, not manufactured, and has been known for centuries as a beverage of moderation. It is intended for home consumption, with meals or refreshments, or as a cooking aid.

As of any product, there are various grades or qualities of wine. Generally, these grades and qualities are reflected in varied selling prices. The differences in grades or qualities of wine result from the type of grapes used, preparation and age. Age alone is no positive guide to quality, since different wine types require different aging.

The Virginia Alcoholic Beverage Control Board maintains an up-to-date laboratory staffed by graduate chemists for the testing and analysis of all listed wines. Wine quality standards have been established by the United States Treasury Dept. and the State of California. The Virginia Alcoholic Beverage Control Board has adopted these standards as a minimum measure of quality.

**DRY** . . . means that the wine is not sweet; natural grape sugar has been fermented.

**SWEET**... means that some of the natural grape sugar is left in the wine.

**APPETIZER WINES**... Wines usually served before meals. They range from dry to sweet, with alcoholic content by volume of from 15 to 20%. Examples: Dry Sherry, Vermouth.

**TABLE WINES**... Wines usually consumed with meals. They are usually dry, but occasionally semi-sweet or sweet, and contain 10 to 14% alcohol by volume.

Red table wines (such as Burgundy or Claret) are generally served at cool room temperature, with red meats. White table wines (such as Sauterne or Rhine Wine) are preferred chilled, with white meats. A third group, Rosé or pink wines, also served chilled, is suitable with any food.

**DESSERT WINES**... Sweet wines generally served after a meal or as a refreshment. Alcoholic content by volume: about 20%. Examples: Port, Muscatel, Tokay.

**SPARKLING WINES**... Effervescent wines, such as Champagne or Sparkling Burgundy. The effervescence comes from a secondary fermentation after the wine has been placed in the bottle or other closed container. Sparkling wines range from dry to sweet, with alcoholic content by volume of from 10 to 14%. Consumed before, during or after meals or on any special occasion.

## WINE TERMS (continued)

**FRUIT AND BERRY WINES...** Sweet wines produced from various fruits and berries, labeled to indicate the fruit or berry used. Examples: Blackberry, Apple, Cherry, Peach. Generally treated as Dessert Wines. (See chart at end of this leaflet.)

**VINTAGE YEARS...** The vintage year label on a wine bottle tells simply that the grapes were grown, pressed and fermented within the calendar year indicated.

**VARIETAL WINES...** A varietal wine is named after the principal grape from which it is produced. It has the flavor and aroma of that particular grape. (Cabernet, Concord and Semillon are examples of varietal wines.)

**WINES IN COOKING...** All of the above standard wine types are used regularly for cooking as well as for beverage purposes.

In wine cookery the wine is generally added along with other seasonings, or simply used for basting, in the case of meats, fish or fowl. Alcohol passes off with the heat.

# CARE OF WINE

Table Wines, such as Claret, Burgundy and Sauterne, and Sparkling Wines, such as Champagne and Sparkling Burgundy, are perishable once they are exposed to air. When opened, they should be used within a few days.

Appetizer and Dessert Wines, such as Sherry, Port and Muscatel, are not usually perishable. They will keep several months or longer after the bottle is opened.

It is best at all times to keep wines in a cool, relatively dry place, where the temperature is fairly uniform. If stored for a long period, corked bottles should be laid on their sides, so corks will stay wet and airtight. Screw-cap bottles may stand upright.

Any closet, cupboard, under-stairway space, or even chest of drawers may be used for wine storage, under the above conditions.

# KINDS OF WINE AVAIL

## APPETIZER

**WINES** (Serve chilled,  
with hors d'oeuvres.)

**SHERRY (Dry)** . . . . .

**VERMOUTH** . . . . .

## RED TABLE

**WINES** (Serve at room  
temperature or slightly  
cool, with any red meats,  
pastes or highly-seasoned  
dishes. Exception is Rosé  
or pink wine, served  
chilled with any food.)

**CLARET** . . . . .

**BURGUNDY** . . . . .

**ZINFANDEL** . . . . .

**CABERNET** . . . . .

**CHIANTI** . . . . .

**ROSÉ** . . . . .

**LIGHT SWEET RED**

**TABLE WINES** . . .

## WHITE TABLE

**WINES** (Served chilled,  
with white meats such as  
fish or chicken, or with  
lighter dishes like omelets.)

**SAUTERNE** . . . . .

**SWEET or HAUT** }  
    **SAUTERNE** } . . .

**RHINE WINE** }  
    and **CHABLIS** } . . . . .

**RIESLING** . . . . .

**LIGHT SWEET WHITE**  
**TABLE WINES** . . .

## DESSERT

**WINES** (Serve at room  
temperature or slightly  
cool, with desserts or  
light refreshments.)

**SHERRY** . . . . .

**PORT** . . . . .

**MUSCATEL** . . . . .

**TOKAY** . . . . .

## SPARKLING

**WINES** (Serve chilled,  
with any type of meal or  
on special occasions.)

**CHAMPAGNE** . . . . .

**SPARKLING** }  
    **BURGUNDY** } . . . . .

## FRUIT AND BERRY WINES

(Serve at room temperature  
or slightly chilled. Usually  
served with light refresh-  
ments, cakes or desserts.)

**BLACKBERRY** }

**APPLE** }

**CHERRY** }

**PEACH** }

# ABLE AT STATE STORES

Pale to dark amber in color, with nut-like flavor obtained by slow-baking process over a period of months. Usually semi-dry or extra dry.

Flavored by aromatic herbs. French type Vermouth is dry, light-bodied, pale amber. Italian type is sweet, medium-bodied, darker.

---

Light red, tart, dry.

Rich red, dry, heavier-bodied.

Light-bodied, Italian type, dry red table wine.

Type of dry red table wine produced from Cabernet grape.

Medium-bodied red of Italian type; dry. There are also white Chiantis.

Light or medium-bodied pink wine, dry or semi-sweet.

Some are very sweet, like Concords; some semi-sweet, like brands often labeled under Italian-type names. Usually heavy-bodied.

---

Golden, full-bodied; semi-sweet unless otherwise labeled.

Much sweeter than standard Sauterne.

Light-bodied, paler dry wines of delicate fragrance.

Type of Rhine Wine produced from Riesling grapes.

Some are sweet, like Catawbas; some semi-sweet. Usually heavy-bodied.

---

Like Dry Sherry described above, but medium-sweet to sweet.

Rich-red, tawny or white. Heavy-bodied, fruity, sweet.

Amber-colored, very sweet, with characteristic Muscat grape flavor and aroma.

Amber-colored, less sweet than Port or Muscatel, with slightly "nutty" flavor. There are also white Tokays.

---

Pale gold or pink; ranges from very dry to sweet.

Red; ranges from dry to sweet.

---

Sweet and semi-sweet wines, produced from various berries and fruits, labeled to indicate the fruit or berry used.

# STORE SERVICE

While employees are not permitted to recommend any specific brand of merchandise, they will upon request furnish information as to wine types and prices.

Please make your selections from current price lists available to you at the counter.

Price list wine items not currently available at this store will be obtained by store personnel upon request.

Any wine not on the price lists, if available from the producer, will be obtained for you in case lots. Please ask store personnel for details regarding this **SPECIAL ORDER SERVICE**.